



SCARLETT CABERNET SAUVIGNON

2017 | RUTHERFORD, CA

Varietal Content

97% Cabernet Sauvignon, 3% Petit Verdot

True to its amazing sense of place, the 2017 McGah Vineyard Cabernet Sauvignon is a seamless, compelling, and beautiful Rutherford Cabernet Sauvignon. The gorgeous aromatics show off multiple layers of black cassis, Bing cherry, and earthy undertones. The mid palate is perfectly balanced with abundant blue and black fruits, followed by an opulent, full-bodied mouthfeel. Perfectly integrated structure and polished tannins lead to a detailed and long finish that carries the signature Rutherford dust component this region is known for. A blend from five of our Cabernet Sauvignon blocks on the estate, this wine showcases the unparalleled terroir of the McGah Vineyard. Allow 2-3 years for the tannins and fruit to come together or enjoy it in its prime 5-10 years out.

- Mike Smith, Winemaker

Harvest Information

Initial Brix: 26.2, 26.4, & 26.6 **Vineyard:** McGah Vineyard

Processing Information

Process: *5-day cold soak and fermented for 16-18 days. Free run and pressed juice are then combined and put into barrels without settling.*

Barrel Aging: *85% new French oak consisting of Darnajou, Tanansaud, Marcel Cadet, Remond and Sylvain barrels.*

Residual Sugar: 0.00 G/L **Production:** 1,516 cases **Bottled:** July 10, 2019

Alcohol: 14.9% **PH:** 3.89 **Total Acidity:** 5.8 G/L